

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application.

**Listing of Claims:**

1-18. (Canceled)

19. (Withdrawn) A dough product having an enhanced Baked Specific Volume comprising:

A dough intermediate having a plasticizing agent applied to an external surface of said intermediate to form a plasticized layer on the external surface, wherein a baked product resulting from subjecting said dough intermediate to a heat or energy treatment step yields at least a 9% increase in Baked Specific Volume when compared to a dough product baked from another dough intermediate lacking a plasticized layer.

20. (Withdrawn) The dough product of claim 19, wherein the dough intermediate assumes a specific aesthetic shape following the heat or energy treatment step.

21. (Withdrawn) The dough product of claim 19, wherein the plasticizing agent is selected from the group consisting of a dairy fat, an animal fat, a vegetable oil and combinations thereof.

22. (Withdrawn) The dough product of claim 19, wherein the dough intermediate is par-baked.

23. (Withdrawn) The dough product of claim 19, wherein the dough intermediate is selected from the group consisting of a roll intermediate, a biscuit intermediate, a bun intermediate, a cinnamon roll intermediate, a croissant intermediate, a muffin intermediate, a bread intermediate, a breadstick intermediate, a pizza crust immediate and a pastry intermediate.

24. (Withdrawn) A method for preparing a dough product having an enhanced Baked Specific Volume comprising:

forming a dough intermediate,

applying a plasticizing agent to an exterior portion of said dough intermediate to form a plasticized layer on the exterior portion; and

baking said dough intermediate wherein the application of the plasticizing agent effects at least a 9% increase in Baked Specific Volume when compared to a dough intermediate which lacks a plasticized layer.

25. (Withdrawn) The method of claim 24, further comprising:

shaping the dough to a desired aesthetic shape wherein the plasticizing agent is embedded within fissures formed on the exterior portion of the dough intermediate.

26. (Withdrawn) The method of claim 25, wherein shaping the dough intermediate comprises a shaping step selected from the group consisting of stamping, cutting and slicing the dough intermediate.

27. (Withdrawn) The method of claim 24, wherein applying the plasticizing agent comprises spraying a liquid fat or oil onto the exterior portion of said dough intermediate.

28. (Withdrawn) The method of claim 24, further comprising:

par-baking the dough intermediate following application of the plasticizing agent; and  
freezing the par-baked dough intermediate.

29. (Withdrawn) A dough intermediate comprising:

a plasticizing agent applied to said intermediate to increase fluidity of the dough intermediate and aid in expansion; and

wherein said dough intermediate upon subjecting to a heat or energy treatment step yields a dough product having a Baked Specific Volume of greater than 3 ml/g.

30. (Withdrawn) The dough intermediate of claim 29, wherein the plasticizing agent is selected from the group consisting of a dairy fat, an animal fat, a vegetable oil and combinations thereof.

31. (Withdrawn) The dough intermediate of claim 29, wherein the dough intermediate is a shaped dough intermediate having at least one fissure formed on an exterior portion of the shaped dough intermediate and wherein the plasticizing agent is embedded within the fissure.

32. (Withdrawn) The dough intermediate of claim 29, wherein the dough product has a Baked Specific Volume of greater than 5 ml/g.

33. (Withdrawn) A method of preparing a dough intermediate having improved aesthetic and organoleptic properties, the method comprising:

preparing a dough;

creating individual dough intermediates from said dough;

applying a plasticizing agent to a surface of said dough intermediate; and

baking said dough intermediate to yield a baked product having improved organoleptic and aesthetic properties.

34. (Withdrawn) The method of claim 33, wherein creating individual dough intermediates includes the formation of one or more fissures on an exterior surface of the individual dough intermediates and wherein the plasticizing agent is embedded within the fissure.

35. (Withdrawn) The method of claim 33, wherein the applying the plasticizing agent includes spraying the plasticizing agent onto the surface of said dough intermediate.

36. (Previously presented) A proofed, par-baked, frozen or refrigerated dough intermediate comprising:

a commercially produced shaped dough having lobes, sections, portions, or combinations thereof; and

a plasticizing agent forming a sealing layer on an exposed surface of the dough, the sealing layer restricting dehydration of the dough during par-baking and subsequent freezing or refrigerating;

wherein the dough intermediate has a reduced dehydration prior to a final finishing step for making a baked product, the reduced dehydration of the dough intermediate providing improved organoleptic and aesthetic properties to the baked product made from the dough intermediate.

37. (Previously presented) The dough intermediate of claim 36, wherein the sealing layer cooperates with a baking vessel or finishing appliance containing the dough to fluidize the dough and restrict dehydration of the dough during proofing and par-baking to form the dough intermediate.

38. (Previously presented) The dough intermediate of claim 36, wherein the plasticizing agent is selected from the group consisting of butter, an oil, a liquefied fat, and a combination thereof.

39. (Previously presented) A method of making a proofed, par-baked, frozen or refrigerated dough intermediate having a reduced dehydration, comprising the steps of:

commercially preparing a dough;

shaping the dough by imparting lobes, sections, portions, or a combination thereof onto the dough;

applying a plasticizing agent onto a surface of the dough to create a sealing layer on the dough for restricting dehydration of the dough during partial finishing and subsequent freezing or refrigerating;

partially finishing the dough and sealing layer to make a par-baked dough; and

refrigerating or freezing the par-baked dough to make a par-baked dough intermediate.

40. (Previously presented) The method of claim 39, wherein the dough is placed in a baking vessel or finishing appliance prior to being partially finished, whereby the sealing layer on the surface of the dough cooperates with the baking vessel or finishing appliance to fluidize the dough and restrict dehydration of the dough during the partial finishing and refrigerating or freezing steps.

41. (Previously presented) The method of claim 40, wherein the dough is placed in the baking vessel or finishing appliance prior to being shaped.

42. (Previously presented) The method of claim 39, wherein shaping the dough includes a mechanical step of cutting, stamping, slicing or combinations thereof.